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	Data sheet			
	CHOCOLATE CHERRY DARK WITH COCOA VEIL		dated 04/12/2018 updated 06/10/2022 Pag. 1 of 3	
Ingredienti	<p>Candied cherries 40/42% <i>(Cherries, sugar, glucose-fructose syrup, concentrated black cherry juice. Colourings: Anthocyanins, dextrose. Acidifier: Citric acid. Flavourings. Preservatives: sulfur dioxide (as residue))</i></p> <p>Dark chocolate 38/40% <i>(sugar, 47%, cocoa mass 45.5%, cocoa butter 7.2%, Emulsifier: soy lecithin 0.5%, natural vanilla flavor)</i></p> <p>Ground bitter cocoa 18/20%</p>			
Caratteristiche Prodotto e Processo	Product obtained from pitted and candied black cherries with sugary syrup, covered with dark chocolate (sugar, 47%, cocoa mass 45.5%, cocoa butter 7.2%, Emulsifier: soy lecithin 0.5%, Natural vanilla flavor). They are the result of the union of the sweet taste of black cherries and the explosion of energy of dark chocolate, slightly veiled by the bitter taste of cocoa.			
Origin of black cherries	Italy			
Appearance	Typical of cocoa and somewhat regular spherical shapes.			
Physical characteristics				
Moisture	Max 2 %			
Rancidity (Kreiss reaction)	Negative			
F.F.A. in % Oleic Acid	Max 2 %			
Fats	58 - 62%			
Number of Peroxides	max 2,2 meq di O ₂ / kg			
Defects				
Chemical characteristics				
Heavy metals	EC Reg. 1881/2006 and subsequent amendments <ul style="list-style-type: none">• lead Pb: max 0.1 ppm• cadmium Cd: max 0.05 ppm			
Pesticide residues	Limits from EC Reg. 396/2005 as integrated by EC Reg. 178/2006 which introduces annex I (list of substances) and by EC Reg. 149/2008 which introduces annexes II, III and IV on the MRLs of pesticides			
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone manipulations or processes that require its use (Reg. CE 1829-1830 of 2003).			
Microbiological characteristics				
Total bacterial load	max 10.000 ufc/g (linea guida Reg. Piemonte)			
Enterobacteriaceae	<100 ufc/g (linea guida Reg. Piemonte)			
Yeasts and moulds	max 100 ufc/g (linea guida Reg. Piemonte)			
E. Coli	Absent/25g (legge 283/1962)			
Lysteria monocytogenes	Absent/25g (legge 283/1962)			
Salmonella	Absent/25 g			
Organoleptic characteristics and presentation				

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Parameters		Characteristics / Values	
Smell		Typical (absence of extraneous odors)	
Taste		Characteristic (absence of extraneous flavors)	
Colour		Typical, Homogeneous	
Shelf Life Stocked product	12 months from packaging if stored in the manner described below		
Methods of storage and conservation	It is recommended to keep the intact packages stored in a cool, dry place, away from heat sources and direct exposure to sunlight, at a temperature between +15°C and +18°C. Once opened, the package must be stored at the same temperature, properly closed and in a short time		
Intended use	Sweet snack or ingredient of desserts and ice cream.		
Dangers associated with improper use	Product not suitable for consumption under 36 months of age, and for subjects intolerant / allergic to milk, gluten, soy, nuts.		
Transport	Standard (temperature ≤ 15°C).		
Packaging	500 g; 1 Kg; 5 Kg; 10 Kg.		
Packaging	PP bucket in various formats or LDPE bag		
Disposal informations	Primary packaging: Plastic - PET 1/PP 5/HDPE 5 (Contact us for more information) Label: Paper - PAP 22 Secondary packaging: Cardboard - PAP 22		
Palletization	Standard		
Nutritional values per 100 g of edible product			
Energy value	kcal	373,03	
	kJ	1.567,00	
Fats	27,93	g	
Of which saturated fatty acids	10,00	g	
Carbohydrates	51,56	g	
Of which sugars	37,34	g	
Fibers	11,18	g	
Protein	9,01	g	
Salt	11,42	mg	

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Allergen information of our supplier/ manufacturer

Allergens	Ingredients	Same line	Presence in the Company	Danger of cross – contamination YES/NO/NA
Cereals containing gluten and cereal products containing gluten		X		YES
Shellfish and shellfish products				NO
Molluscs and crustacean products				NO
Eggs and egg products				NO
Fish and fish products				NO
Peanuts and peanut products			X Stored in vacuum	NO
Soy and soy products	X			NA
Milk and milk-based products (including lactose)		X	X	YES
Nuts and derived products (Ex. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, cashews, etc.)		Hazelnuts, almonds	Hazelnuts, almonds, walnuts, pistachios	YES
Sesame seeds and sesame seed products				NO
Sulfur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO2.	X As residue			
Celery and celery products				NO
Mustard and mustard-based products		X		YES
Lupins and lupin-based products				NO
CRISIS UNIT REFERENTS				
Responsible for quality assurance	Nicola Muto	338.2562576	h 24 - 7 days	
Commercial manager	Andrea Alfano Lucio De Nicola	347.8714993 339.8698393	h 24 - 7 days	

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	YES	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	YES	YES
LUPIN seeds or derivatives	NO	NO	NO